

DOMAINE  
Henri  
Delagrange

BOURGOGNE ALIGOTE

Bourgogne Aligoté is the appellation (AOC) for wines made from **Aligoté grapes in the whole of the Burgundy region.**

The appellation was created in 1937.

White wines only, produced throughout Burgundy but grows best on a few slopes in Hautes-Côtes de Beaune.

Our Bourgogne Aligoté :

**Area:** 1.06 hectare

**Grape variety:** Aligoté

**Density:** 10,000 vines to the hectare

**Age of the vines:** 15 years

**Exposure:** on the top of a limestone plateau in the commune of Bouze-les-Beaune.

**Soil:** Marl.

**Harvest:** mechanical

**Production:** 10,000 bottles

**Laying down time:** 1 to 3 years

Vinification :

**Pressing:** The juice is extracted using a pneumatic press, clarified and fermented in temperature controlled stainless steel tanks.

**Ageing:** 10 months.

Tasting :

The wine is gold-white and has a distinctive fruity flavour with perfumes of green apples, slightly lemony quince and hawthorn.

Gastronomy :

It goes very well with parsley seasoned ham terrine, grilled meats or fried fish, chitterling sausage, sea food and salads

Not to mention in a Kir as an aperitif.

Serving temperature: **11 to 12°C**